



DEEP FRIED APPLE AND BACON RAVIOLI



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Reduces moisture migration
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

500 g Double-grip flour type 480

12 Egg yolk(s)

40 ml Olive oil

4 g Salt

Ground nutmeg, ground

FOR THE FILLING

500 g QimiQ Cream Base

200 g Apple(s), peeled, diced

40 g Butter

160 g Onion(s), finely chopped

300 g Streaky smoked bacon, finely chopped

20 ml Olive oil

100 g Flat-leaf parsley, fresh

20 g Marjoram, fresh

250 g Ricotta min. 45 % fat

Salt

Black pepper, freshly ground

Vegetable oil, to fry

METHOD

1. For the dough: knead the flour, egg yolks, olive oil, salt and nutmeg together to form a smooth dough. Allow to rest for approx. 1 hour.
2. For the filling: sauté the apples in the butter and allow to cool.
3. Sauté the onions and bacon in the olive oil. Add the herbs.
4. Add the QimiQ Cream Base and bring to the boil briefly. Allow to cool.
5. Add the ricotta and apple mixture and mix well. Season with the salt and pepper.
6. Roll the dough out thinly and cut in half.
7. At 2,5 cm intervals deposit a teaspoonful of filling on one of the sheets of dough.
8. Cover with the second sheet of dough and cut into squares around the filling using a pastry wheel. Press the edges firmly to seal.
9. Deep fry the ravioli in hot oil. Serve with a rocket salad.